

STARTERS



Seafood Starter
Torched Toro

Mini Starters

-   **Seaweed Salad** 7
with Fresh Mixed Greens, Tomato
-   **Edamame** 6
Special Nutty Flavored Edamame with Sea Salt
- Kimchi** 6
Napa Cabbage, Radish, Scallion, Red Pepper, Apple, Onion, Garlic, Hot Pepper Powder, Fish Sauce, Salted Shrimp


Seafood Starters

- Uni Spoon*** 14
Uni, Quail Egg, Black Tobiko, Scallion, Ponzu Sauce
- Salmon Carpaccio*** 19
Salmon Sashimi with Ponzu Sauce, Olive Oil, Scallion, Red Pepper
- Torched Toro***  24
Torched Toro (Fatty Tuna), Jalapeño, Sriracha, Shredded chili pepper, Kaiware, Mustard Soy Sauce

Kitchen Starters

Deep Fried

- Agedashi Tofu**  11
with Shaved Dried Bonito Flakes, Scallion, Tentsuyu Dipping Sauce

 Vegetarian option available

- Panko Fried Oyster** 11
with side Tartare Sauce, Tonkatsu Sauce, Shredded Cabbage

- Chicken Kara-age** 15
Crispy Japanese Fried Chicken seasoned with Chef's Sweet and Savory Sauce, Sesame with side Shredded Cabbage

- Pan Fried Gyoza Pork** 9
Minced Pork, Cabbage, Leek, Scallion

-  **Pan Fried Gyoza Vegetarian** 9
Edamame, Tofu, Cabbage, Onion

- Steamed Shumai** 9
Minced Shrimp, Vegetables

- Takoyaki** 11
Octopus, Scallion, Bonito Flakes, Mayo, Special Takoyaki Sauce

- House Made Dashimaki Tamago**  11
Japanese rolled Omelette with Dashi, Daikon Orosi (Grated Japanese Radish), Tentsuyu Dipping Sauce



Kitchen Starter
Agedashi Tofu



Kitchen Starter
Dashimaki Tamago

SOUP

- Spicy Miso Soup** 5
with Tofu, Seaweed, Scallion, Spicy Miso Paste

- Miso Soup** 4
with Tofu, Seaweed, Scallion

-   **Vegetarian Miso Soup** 4
with Tofu, Seaweed, Scallion

SALADS

-  **itadaki Signature Salad**  14
with Romaine Lettuce, Mixed Greens, Arugula,
Avocado, Tomato, Edamame, Carrot, Cucumber
[Add Tofu +6 / Grilled Chicken +9 /
Grilled Salmon +11 / Grilled Sirloin Steak +13]

- Avocado Poke Salad*** 18
with Fresh Vegetables, Tuna, Avocado,
Sesame, Tomato

-   **Tofu Salad** 15
with Romaine Lettuce, Mixed Greens, Arugula,
Tomato, Scallion, Nori Seaweed, Sesame

- Lobster Avocado Mango Salad**  22
with Lobster, Mayo and Onion,
Avocado, Mango topped with Kaiware

Choice of Dressing :

-  itadaki House Made Ginger
-  Japanese Yuzu
-  Sesame






Salad
itadaki
Signature Salad



Salad
Lobster Avocado
Mango Salad

SASHIMI & NIGIRI

Sashimi Plate

-  **Sashimi Santen Mori*** 29
Three Pieces each of Tuna,
Salmon, Hamachi (Yellowtail)
-  **Sashimi Goten Mori***  43
Three Pieces each of Tuna, Salmon,
Hamachi (Yellowtail), Suzuki, Tai

Nigiri Plate

- Nigiri Santen Mori*** 25
2 pieces each of Tuna, Salmon
and Hamachi (Yellowtail)

Individual Sashimi Order 3 pieces each

-  **Tuna*** 14
-  **Salmon*** 12
-  **Hamachi*** (Yellowtail) 13
-  **Toro*** (Fatty Tuna) 25
- Authentic Unagi** (Cooked Eel) 13
-  **Ikura*** (Salmon Roe) 14
- Uni*** (Sea Urchin) 16

Nigiri and Other selections available. Please ask your server.



Sashimi Plate
Sashimi Goten Mori

* These items are served raw, contain raw ingredients or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

* A gratuity of 18% will be added for parties of 6 or more.

TAPAS

Kitchen Tapas

Grilled Tapas

Grilled Hamachi Kama 14

Cheek of Yellowtail, served with Ponzu Sauce, Scallion

 Gluten Free option available

Okonomiyaki 14

Japanese-style pancake with Cabbage, Shrimp, Squid and Octopus, topped with Beni Shoga (Japanese pickled ginger), Okonomiyaki Sauce, Mayo, Shaved Dried Bonito Flakes, Aonori Flakes (Dried Seaweed)



Grilled Tapas
Okonomiyaki

Tempura

with Tentsuyu Dipping Sauce,
Daikon Oroshi (Grated Japanese Radish)

Assorted Tempura 19

Shrimp & Vegetables

Assorted Vegetable Tempura 16

 Vegetarian Dipping Sauce option available

Shrimp Tempura 17

Other selections available. Please ask your server.



Tempura
Assorted Tempura

Teriyaki

Teriyaki 23

Chef's Special Teriyaki Sauce, Sesame,
Side Vegetables

 Vegetarian Sauce option available

Choice of sautéed :

- Chicken
- Salmon
-  Tofu
- Sirloin Steak [+3]

Teriyaki Set +6

Choose 2 of :
Mini Salad, Steamed Rice, Miso Soup

 Vegetarian Miso Soup available




Tataki

Seafood Tapas

Tataki

Lightly seared (Tataki) sashimi
garnished with Kaiware, Scallion, Tobiko
topped with House Made Ponzu Sauce

 Gluten Free option available

Tuna Tataki* 22

Hamachi (Yellowtail) Tataki* 19

Salmon Tataki* 18



Sushi Pizza
Original Salmon

Sushi Pizza

Rice Cake, deep fried
and topped with
Sashimi Fish and More

Original Salmon* 19

with Spicy Mayo, Eel Sauce, Tobiko,
Scallion, Sesame

Salmon Tartare* 19

with Ikura, Cucumber, Cheese,
Ponzu Sauce

itadaki Spicy Tuna* 19

with Scallion, Onions, Cheese,
Spicy Mayo

Lobster 24

with Mayo, Scallion, Lemon

ROLLS

itadaki Spicy Roll*

Chef's Special Spicy Mayo, Scallion, Crunchy Tempura Flakes, Cucumber

Choice of : • Suicidal • Medium
• Hot • Mild

Spicy Tuna 📷 13

Spicy Salmon 13

Spicy Yellowtail 13



Makimono [Special Rolls]

Tuna Dragon* 21

Cucumber, Avocado, Kaiware topped with Spicy Tuna, Scallion, Tempura Flakes, Spicy Mayo

Snow Mountain* 25

Shrimp Tempura, Cucumber topped with Real Snow Crab, Mayo, Tempura Flakes, Authentic Tobiko, Scallion

Rising Sun* 19

Avocado, Cucumber, Shiso topped with Salmon, Lemon, Authentic Tobiko

Aburi Salmon* 19

Avocado, Cucumber, Scallion, Authentic Tobiko, Mayo topped with Torched Salmon

Volcano* 📷 24

Soft Shell Crab Tempura topped with Spicy Tuna, Onion, Scallion, Tempura Flakes, Authentic Tobiko, Eel Sauce, Spicy Mayo

Strawberry Fields* 📷 22

Strawberry, Real Snow Crab, Avocado wrapped with Green Soy Paper topped with Salmon, Authentic Tobiko, Scallion

Jalapeño Toro* 📷 26

Yellowtail, Jalapeño, Cucumber topped with Torched Toro (Fatty Tuna), Yuzu Miso Sauce, Scallion, Sesame



Vegetarian Makimono [Vegetarian Rolls]

🍷 **Mango** 16

Sweet Potato Tempura, Cucumber, Cream Cheese topped with Mango, Mango Sauce

🍷 **Garden** 12

Avocado, Cucumber, Pickled Burdock, Shiso Leaves

🍷 **Satsuma** 12

Sweet Potato Tempura, Kaiware, Avocado with Eel Sauce

🍷 **Vegetarian** 13

Naruto Cucumber Roll 📷
Avocado, Carrot, Celery wrapped in Cucumber with Home Made Ponzu Sauce

🌿 Gluten Free option available

* These items are served raw, contain raw ingredients or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

* A gratuity of 18% will be added for parties of 6 or more.

NOODLES

Your Unique Ramen

23



Choose 1

Broth

Tonkotsu Shoyu

Pork Bone and
Soy Sauce-based broth

Tonkotsu Miso

Pork Bone and
Miso-based broth

Tori Paitan

Chicken-based broth



Vegetarian Shoyu

Soy Sauce-based broth



Vegetarian Miso



Miso-based broth

Choose 2

Noodles Gluten Free option available

Egg Noodles



Spinach Noodles



**Gluten Free
Noodles**

Choose 3

Toppings (Up to 6 toppings, 2 orders max / topping)

Chashu (1pc)
(Sliced Roast Pork)

Tori Chashu (1pc)
(Sliced Boiled Chicken)

**House Made Spicy
Miso Paste**

Kimchi

Butter

**House Made
Marinated Boiled Egg**

Naruto (2pcs)
(Fish cake)



Wakame
(Seaweed)



Negi
(Scallion)

Moyashi
(Bean Sprouts)



Menma
(Bamboo Shoots)



Nori (2pcs)
(Dried Seaweed)

Corn



Arugula



Boiled Spinach

Tofu (2pcs)



Garlic Oil

Recommended
Ramens



Spicy Chashu Miso Ramen



Vegetarian Shoyu Ramen

Choose 1

Tonkotsu Miso Broth

Vegetarian Shoyu Broth

Choose 2

Egg Noodles

Spinach Noodles

Choose 3

**Chashu, Marinated Boiled Egg,
Spicy Miso Paste, Moyashi,
Corn, Scallion**

**Arugula, Boiled Spinach,
Wakame (Seaweed), Corn
Scallion**



Vegetarian



Gluten Free

Udon

Japanese Style Udon Noodles
(Bonito-Based Broth)

Tempura Udon 17

with 2pcs of Shrimp Tempura,
Naruto (Fish Cake), Scallion, Tempura Bits

Tempura Curry Udon 19

with 2pcs of Shrimp Tempura, Japanese Curry,
Naruto (Fish Cake), Scallion

Tempura Gyu Udon 21

with 2pcs of Shrimp Tempura, Simmered Beef,
Sautéed Onions, Naruto (Fish Cake), Scallion

Tempura Gyu Curry Udon 23

with 2pcs of Shrimp Tempura, Simmered Beef,
Sautéed Onions, Japanese Curry,
Naruto (Fish Cake), Scallion



Udon
Tempura Udon



Winter Special - Nabeyaki

A Japanese claypot (Donabe) used for Nabeyaki noodles,
which keeps the food piping hot - perfect for cold and chilly days

Nabeyaki Udon 24

with 2pcs of Shrimp Tempura, Chicken,
Naruto (Fish Cake), Shiitake Mushroom,
Carrot, Scallions and an egg cooked in a clay pot

Vegetarian Nabeyaki Udon 22

with 2pcs of Vegetable Tempura, Tofu,
Shiitake Mushroom, Carrot,
Scallions and an egg (optional) cooked in a clay pot.

Kimchi Nabeyaki Udon 24

with Pork, Kimchi, Tofu, Scallions and
an egg cooked in a clay pot.
* Available without pork and with more tofu (Pescatarian)

Pasta

Chef Fuji's Uni Pasta 34

Spaghetti with Chef's Uni (Sea Urchin)
Cream Sauce, Sliced Onion, Mushrooms
topped with Fresh Uni,
Nori Seaweed, Shiso Leaves



Pasta
Chef Fuji's Uni Pasta



Japanese Style Curry
Grilled Sirloin
Steak Curry

ENTREE

Kitchen Entrees

Japanese Style Curry

Curry Roux with Onions, Carrots and Side Potatoes, on a bed of Steamed Rice

Grilled Chicken Curry	24
Chicken Katsu Curry	24
Pork Katsu Curry	24

Curry Set

Mini Salad, Miso Soup

+6

 **Vegetarian Miso Soup available**

Grilled Sirloin Steak Curry **29**

Gyu Curry

with Simmered Beef, Sautéed Onions

22

Vegetable Curry **19**



Katsu
Pork Katsu

Katsu

Panko Fried with Tonkatsu Sauce and side Shredded Cabbage

Katsu Set

+6

Choose 2 of : Mini Salad, Steamed Rice, Miso Soup

 **Vegetarian Miso Soup available**

Choice of :

Chicken	22
Pork 	22

Salmon	22
Sirloin Steak	28



Sushi
Nigiri

Seafood Entrees

Sushi

Nigiri* 📷 **32**
Chef's daily Nigiri selection

Sashimi* 📷 **39**
Chef's daily Sashimi selection,
served with Steamed Rice or Sushi Rice

Sushi Set **+6**
Choose 2 of : Mini Salad, Steamed Rice, Miso Soup
🍱 Vegetarian Miso Soup available



Sushi
Sashimi



Donburi
Chirashi Don

Donburi

Chirashi Don* 📷 **30**
Chef's fresh daily selection of
Mixed Sashimi and other Sushi
Ingredients served on a bed of Sushi Rice

Donburi Set **+6**
Mini Salad, Miso Soup
🍱 Vegetarian Miso Soup available

Unagi Don **32**
Grilled Eel served on a bed of Steamed Rice,
Kinshitamago (thin strips of House Made Egg Omelette)
with Eel Sauce, served with side
Takuan (Picked Japanese Daikon Radish)

* These items are served raw, contain raw ingredients or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

* A gratuity of 18% will be added for parties of 6 or more.

DESSERT

Sweets

**House Made Japanese Pudding
(Japanese Style Flan)** 6

with Whipped Cream, Fruit

Mille Crêpe Cake
Multi-Layered Crêpe Cake served
with Whipped Cream, Fruit

Mango Mille Crêpe Cake (2pcs) 9

Matcha Mille Crêpe Cake (2pcs) 9

**Mango (1pc) and Matcha (1pc)
Mille Crêpe Cakes** 9

Fried Cheesecake 9
with Cinnamon Sugar, Chocolate Sauce,
Whipped Cream, Fruit

Mochi Ice Cream 7
Trio of Mochi Ice Cream
Served with Whipped Cream

Choice of :

- Chocolate
- Vanilla
- Mango
- Matcha
- Azuki Red Bean
- Strawberry